

Kimbridge Barn Christmas Party Menu

2 Courses

£35

3 Courses

£40

Starter

Hampshire Watercress Velouté (VG/GFA)

Crispy Potato Fritter, Rosemary, Cream Cheese

Slow-Cooked Brisket Croquette (GFA/DF)

Celeriac Remoulade, Herb Dressing, Harissa

Citrus-Cured ChalkStream Trout (GF)

Lemongrass & Ginger Dressing, Avocado, Pickled Red Onion, Mango

Caramelised Cauliflower Tartlet (V/GFA/N)

Chimichurri, Old Winchester Cheese, Pickled Walnut

Main

Roast Breast of Hampshire Turkey (GFA/DFA)

Chestnut Stuffing, Pigs in Blankets, All the Trimmings

Slow-Cooked Shoulder of Pork (GFA)

Bourguignon Sauce, Braised Red Cabbage, Dauphinoise Potato, Roasted Shallot

Fillet of Black Bream (GF)

Crushed Seaweed Potatoes, Warm Tartare Sauce, Chargrilled Gem Lettuce

Salt-Baked Beetroot Pithivier (VG)

Truffled Celeriac Purée, Caramelised Apple, Tenderstem Broccoli

Dessert

Christmas Pudding (GFA)

Brandy Sauce

Spiced Orange Bundt Cake (N/V)

Lemon Curd, Toasted Cashew Nuts

Sticky Toffee Pudding (V)

Rum & Raisin Ice Cream, Butterscotch Sauce

70% Dark Chocolate Delice (GFA/V/VGA)

Vanilla, Lime, Dorset Sea Salt Caramel

Selection of Local Cheese

(£5 supplement)

Chutney, Biscuits, Grapes

Shared Christmas Party Nights

Ask us about our shared Christmas party nights on selected dates. Come and join the fun with a festive three-course meal, DJ and dancing!

v – vegetarian | vg – vegan | n – contains nuts | gf – gluten free
gfa – gluten free available | dfa – dairy free available

Gluten-free and dairy-free options available upon request | There is a possibility that nuts may be found in any menu items | Fish may contain bones | Please inform us at your earliest convenience of any dietary or allergen requirements | An optional 10% service charge will be added to tables of 8 or more.

Kimbridge Barn
T.L.A. ROOMS CAFE EVENTS

Email events@kimbridgebarn.co.uk or call 01794 339444